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Claims

1 A tableted gum comprising:

a gum component including one or more gum chips; and

a tableting media.

[c2]

2. The tableted gum of claim 1 wherein the tableting media comprises a tableting powder.

[c3]

3. The tableted gum of claim 2 wherein the tableting powder is composed of particles that are smaller in size than the gum chips of the gum component.

[c4]

4. The tableted gum of claim 1 wherein the gum component comprises about 40% to about 60% by weight of the tableted gum.

[c5]

5. The tableted gum of claim 1 wherein the tableting media comprises about 40% to about 60% by weight of the tableted gum.

[c6]

6. The tableted gum of claim 1 wherein the gum component comprises about 40% by weight of the tableted gum and the tableting media comprises about 60% by weight of the tableted gum.

[c7]

7. The tableted gum of claim 6 wherein the tableted gum comprises a top portion which contains a substantial amount of the gum chips of the gum component.

/[c8]

8. The tableted gum of claim 7 wherein the gum chips are differently colored than the tableting powder.

[c9]

9. The tableted gum of claim 1 further comprising a food grade lubricant.

[c10]

10. The tableted gum of claim 9 wherein the food grade lubricant is selected from the group consisting of magnesium stearate, calcium stearate, stearic acid, carboxy methyl cellulose and mixtures thereof.

[c11]

11. The tableted gum of claim 1 wherein the tableted gum comprises

1 (c12) B

a sugar tableted gum or a sugar free tableted gum.

12. A gum comprising a maxture of gum chips and tableting media in a tableted form wherein the gum chips have an average particle size greater than an average particle size of the tableting media.

[c13]

13. The gum of claim 12 wherein the average particle size of the gum chips ranges from about 0.5 mm to about 6.0 mm.

[c14]

14. The gum of claim 12 wherein the gum chips comprise about 40% to about 60% by weight of the tableted gum and the tableting media comprises about 40% to about 60% by weight of the tableted gum.

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providing a gum component;
processing the gum component to form one or more gum chips;
mixing the gum chips with a tableting media; and

processing the mixture of gum chips and tableting media to form the tableted gum.

[c16]

16. The method of claim 15 wherein the gum component is chilled prior to forming the gum chips.

[c17]

17. The method of claim 15 wherein the mixture of gum chips and tableting media is punched or pressed to form the tableted gum.

[c18]

18. The method of claim 17 wherein the tableted gum comprises a top portion that is concentrated with the gum chips of the gum component.

[c19]

19. The method of claim 18 wherein the gum component comprises a different color than the tableting media.

[c20]

20. The method of claim 18 wherein the gum component and the tableting media have a same or similar color.

[c21]

21. The method of claim 15 wherein the mixture of gum chips and tableting media includes a food grade lubricant to facilitate forming the

tableted gum

- [c22] *B*
- 22. The method of claim 21 wherein the food grade lubricant is selected from the group consisting of magnesium stearate, calcium stearate, stearic acid, carboxy methyl cellulose and combinations thereof.
- [c23]
- 23. The method of claim 22 wherein the food grade lubricant comprises magnesium stearate ranging from about 10% or less by weight of the tableting media.
- [c24]
- 24. The method of claim 1/5 wherein the gum component comprises about 40% to about 60% by weight of the tableted gum and the tableting media comprises about 40% to about 60% by weight of the tableted gum.
- [c25]
- 25. The method of claim 24 wherein the gum component comprises about 40% by weight of the tableted gum and the tableting media comprises about 60% by weight of the tableted gum.
- [c26]
- 26. The method of claim 15 wherein the gum chips have an average particle size that ranges from about 0.5 mm to about 6.0 mm.